

CLAIMS

1. A high-protein baked food product, comprising at least:

at least 15% by weight (on a dry weight basis), based on the whole food product, of a protein component;

an oil and fat component; and

a saccharide component,

wherein said high-protein baked food product is obtainable by finely grinding a first material mixture comprising a protein component, an oil and fat component, and a saccharide component, stirring the mixture to give a creamy primary product, mixing the primary product with a secondary material mixture provided separately from the primary product and comprising at least an oil and fat component and a saccharide component, and baking the mixture.

2. The high-protein baked food product according to claim 1, wherein said protein component is a highly purified whey protein isolate (WPI).

3. The high-protein baked food product according to claim 1 or 2, wherein the amino acid score based on an adult amino acid scoring pattern is 100.

4. The high-protein baked food product according to any one of claims 1 to 3, wherein said saccharide component is a sugar alcohol.

5. The high-protein baked food product according to claim 4, wherein said sugar alcohol is selected from the group consisting of xylitol, sorbitol, and a mixture thereof.

6. The high-protein baked food product according to any one of claims 1 to 5, which further comprises a trophicity enhancing component.

7. The high-protein baked food product according to claim 6, wherein said trophicity enhancing component is a calcium component and/or an iron component.

8. The high-protein baked food product according to any one of claims 1 to 7, wherein, in a stress curve obtained by applying a tensipressor (diameter of plunger: 5 mm) to the baked food product, the maximum stress value is not more than 15 N.

9. The high-protein baked food product according to any one of claims 1 to 8, wherein, in the application of a tensipressor to a high-protein baked food product under conditions of plunger diameter 5 mm and sample table travel speed 60 mm/min, the chew work of the food product, determined as a plunger work in a period between the start of contact of the food product with the plunger and 0.5 sec after the start of contact of the food product with the plunger is not more than 2.0×10^{-3} J.

10. The high-protein baked food product according to any one of claims 1 to 9, which is a cookie-like food product.

11. The high-protein baked food product according to any one of claims 1 to 10, wherein said protein component is contained in an amount of 18 to 29% by weight (on a dry weight basis) based on the whole food product.

12. The high-protein baked food product according to any one of claims 1 to 11, wherein said oil and fat component is contained in an amount of 32 to 39% by weight (on a dry weight basis) based on the whole food product.

13. A high-protein baked food product, comprising at least:

at least 15% by weight (on a dry weight basis), based on the whole food product, of a protein component;

an oil and fat component; and
a saccharide component,
wherein, in a stress curve obtained by applying a tensipressor (diameter of plunger: 5 mm) to the baked food product, the maximum stress value is not more than 15 N.

14. The high-protein baked food product according to claim 13, wherein said protein component is a highly purified whey protein isolate (WPI).

15. The high-protein baked food product according to claim 13 or 14, wherein the amino acid score based on an adult amino acid scoring pattern is 100.

16. The high-protein baked food product according to any one of claims 13 to 15, wherein said saccharide component is a sugar alcohol.

17. The high-protein baked food product according to any one of claims 13 to 16, wherein, in the application of a tensipressor to a high-protein baked food product under conditions of plunger diameter 5 mm and sample table travel speed 60 mm/min, the chew work of the food product, determined as a plunger work in a period between the start of contact of the food product with the plunger and 0.5 sec after the start of contact of the food product with the plunger is not more than 2.0×10^{-3} J.

18. The high-protein baked food product according to any one of claims 13 to 17, which is a cookie-like food product.

19. The high-protein baked food product according to any one of claims 13 to 18, wherein said protein component is contained in an amount of 18 to 29% by weight (on a dry weight basis) based on the whole food product.

20. The high-protein baked food product according to

any one of claims 13 to 19, wherein said oil and fat component is contained in an amount of 32 to 39% by weight (on a dry weight basis) based on the whole food product.

21. A process for producing a high-protein baked food product, comprising at least:

at least 15% by weight (on a dry weight basis), based on the whole food product, of a protein component;

an oil and fat component; and

a saccharide component, said process comprising the steps of:

finely grinding a first material mixture comprising a protein component, an oil and fat component, and a saccharide component, and stirring the mixture to prepare a creamy primary product;

providing, separately from said primary product, a secondary material mixture comprising at least an oil and fat component and a saccharide component; and

mixing the primary product with the second material mixture and baking the mixture to give a high-protein baked food product.

22. The process according to claim 21, wherein the stirring of the first material mixture is carried out under heating conditions.

23. The process according to claim 21 or 22, wherein said oil and fat component is contained in an amount of 27 to 35% by weight, on a weight basis based on the whole first material mixture, in the first material mixture.

24. The process according to any one of claims 21 to 23, wherein the second material mixture is prepared by adding a saccharide component to the stirred oil and fat component and further stirring the mixture.

25. The process according to any one of claims 21 to 24, wherein the mixing of the primary product with the second material mixture is carried out by mixing the primary product, which has been heated and melted, with the second material mixture.

26. The process according to any one of claims 21 to 25, wherein said protein component is a highly purified whey protein isolate (WPI).

27. The process according to any one of claims 21 to 26, wherein said saccharide component is a sugar alcohol.

28. The process according to any one of claims 21 to 27, wherein, in a stress curve obtained by applying a tensipressor (diameter of plunger: 5 mm) to the high-protein baked food product, the baked food product has a maximum stress value of not more than 15 N.

29. The high-protein baked food product according to any one of claims 21 to 28, wherein said protein component is contained in an amount of 18 to 29% by weight (on a dry weight basis) based on the whole food product.

30. The high-protein baked food product according to any one of claims 21 to 29, wherein said oil and fat component is contained in an amount of 32 to 39% by weight (on a dry weight basis) based on the whole food product.